

B I G A



ANTIPASTI

ORGANIC BIGA HERITAGE BREAD PLATE

french butter / garlic confit / tomato tapenade 9

OAK ROASTED OYSTERS

fennel yogurt / lemon / house bread crumbs / dill / MP

BUTTERMILK SWEETBREADS

truffled celery root puree / rapini / shaved tart apples / celery salad 15

BEEF FILET CARPACCIO

beef tenderloin / roasted & shaved sunchoke / winter greens / black truffle aioli 18

BURRATA CROSTINI

*authentic imported burrata from Puglia / maldon salt / crostini / tuscan olive oil 12 ·
add 18 month aged prosciutto di parma +5*

BRAISED GIGANTE BEANS*

fennel relish / preserved meyer lemon / shallot / garlic 10

PASTE

ALL PASTAS ARE MADE FRESH IN HOUSE
DAILY | ALL PASTA CAN BE SUBSTITUTED
WITH GLUTEN-FREE SPAGHETTI +3

POMODORO*

local heirloom tomato sauce / tagliatelle pasta 17

CAULIFLOWER RIGATONI*

roasted and shaved cauliflower / hazelnuts / bottarga / bee pollen / cauliflower cream 26

PAPPARDELLE

bolognese / micro celery 19

REGINETTE ALLA NORCINO

Italian sausage / sage / preserved lemon / bone marrow 22

WINTER GREEN & CITRUS RAVIOLO*

butternut squash puree / maple chestnuts / wild mushrooms / tarragon / pomegranate 25

SHORT RIB & BUTTERNUT SQUASH

AGNOLOTTI

veal jus / candied squash / spiced granola 28

CASARECCE & BRAISED LAMB

casarecce pasta / braised lamb shoulder / brown butter yogurt / house bread crumbs / mint 22

SQUID INK TAGLIATELLE

clams / olive oil breadcrumbs 22

INSALATE & ZUPPE

BIGA ANTIPASTO SALAD

little gems / shaved red onions / pepperoncini / heirloom tomato / peppadew peppers / artichoke / smoked mozzarella / Italian cured salami / calabrian vinaigrette 12

WILD ARUGULA SALAD

cucumber / tomato / castelvetrano olives / raisins / sliced almonds / goat cheese / meyer lemon vinaigrette 11

CAESAR SALAD

shaved radish / olive oil croutons / valdivia tomatoes 10

WARM HEIRLOOM BEAN SALAD

guanciale / white anchovy / sherry vinegar / olive oil bread crumbs 14

WOOD ROASTED KABOCHA SQUASH

basil and marcona almond pesto / golden raisins / ricotta salata / smoked shallots / local honey 14

WINTER SQUASH BISQUE

mussels / baby kale / jerusalem artichoke / chili threads 7

SECONDI

8 OZ FILET MIGNON

*caramelized red onion puree / roasted cipollini onions 30 ·
add made to order melted raclette cheese +5*

18 OZ WOOD ROASTED RIBEYE

cognac / shallots 32

WHOLE ROASTED LOCAL FISH

salsa verde / roasted peppers / charred lemon MP

BUSTA DI PANE CIOPPINO

local fresh clams / mussels / shrimp / fregola / fish of the day / charred house bread / citrus aioli / fresh herbs 30

SIDES

BEEF AGRODOLCE

goat cheese / candied hazelnuts / beet greens. 8

CALABRIAN GLAZED CARROTS

cyclops farm carrots / calabrian chilies / local honey 8

PATATAS BRAVAS

calabrian aioli / salsa verde / cilantro 8

*THIS NOTES THAT THIS DISH IS VEGETARIAN



NAPOLETANA PIZZA

MAKE ANY PIZZA INTO AN AUTHENTIC NAPLES
PIZZA FRITTA +1
ALL PIZZAS AVAILABLE ON OUR GLUTEN-FREE
CRUST +3

MARGHERITA

*san marzano tomatoes / house-made fior di latte / basil
/ olive oil / parmesan 10*

WHITE

*parmesan / pecorino / truffle goat / house-made fior di
latte / garlic / ricotta / garlic cream / olive oil 13*

WILD MUSHROOM

*wild mushrooms / roasted garlic / parmesan /pecorino
/ house-made fior di latte / thyme 14*

DIAVOLA

*nduja / calabrian chili / san marzano tomato / pickled
onions / garlic / italian oregano / house-made fior di
latt / parmesan / basil / olive oil 15*

BIANCO

*parmesan / pecorino / house-made fior di latte / garlic
/ soppressata / lardo 15*

ITALIAN HAM

*san marzano tomatoes / house-made fior di latte /
prosciutto cotto 14*

BURRATA

*house-made fior de latte / pecorino / parmesan /basil
/ burrata / house-made prosciutto di parma / fennel
pollen / local honey 17*

NAPOLI

*soppressata / house-made italian sausage / guanciale /
rosemary / house-made fior di latte 15*

NAPLES CALZONE

*ricotta / prosciutto cotto / oregano / san marzano toma-
toes / house-made fior de latte / raw basil 14*

SLOANE

margherita / prosciutto / arugula / burrata 16

SAUSAGE & PEPPERS

*san marzano tomatoes / oregano / house- made fior
di latte / house-made italian sasauge / italian frying
peppers / caramelized onions 16*

TRUFFLE DECADENCE

*truffle porcini cream / truffle cheese / 24 karat gold leaf
18*

LOCAL FARMERS PARTNERS: MEZA
RANCH / VALDIVIA FARM / SMIT FARMS /
MACIEL FARMS / COLEMAN FARMS / STEHLY
FARMS / R & L FARMS / KAWANO FARMS /
MICHOLICH APIARY / WEISER FARMS / CY-
CLOPS FARMS / ZACH & MARIA / CATALINA
SEAFOOD / COOKS RANCH 

CHARCUTERIE

COMES WITH HOUSE MADE GIARDINIERA,
BERRIES, PICKLED VEGETABLES,
CORNICHONS, RADISH, FIG JAM, DIJON
MUSTARD, CROSTINI

pick 3 meats- \$17

pick 5 meats- \$22

pick 7 meats- \$28

CALABRESE SALAMI

(spicy salami with a pleasant sour finish)

PROSCIUTTO DI PARMA

(16 month aged & hand salted)

FINOCCHIONA

(fennel scented Italian salami)

SPECK

*(smoked and pressed. similar cut to the prosciutto. nicely
marbled)*

MORTADELLA

*(imported italian cooked and emulsified salami with
pistachios)*

SALAMI TOSCANO

(salami scented with black peppercorns)

LARDO DE IBERICO HAM

(dry cured, acorn fed back fat of iberico ham)

ADD ON OPTIONS:

\$8 HOUSE MADE FIOR DI LATTE
MOZZARELLA

\$12 IMPORTED BUFFALO MILK MOZZARELLA

\$10 IMPORTED ITALIAN BURRATA FROM
PUGLIA (*pouch of mozzarella with creamy pieces of
mozzarella on the inside*)

\$8 CREAMY GORGONZOLA BLUE CHEESE

\$8 BOSCHETTO TRUFFLE GOAT CHEESE
aged goat cheese with truffles

\$8 BRIGANTE
sardinian semi firm sheeps milk cheese



GRATUITY ADDED TO PARTIES OF 6 OR MORE
*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness.*